

It's Barbecue Time...Bring On the Wine!



Andrew Syrah

This Paso Robles Syrah is built for smoke...dark fruit, pepper, and cocoa from organically farmed grapes, aged nine months in American oak, with a velvety finish that holds up to the fat. Pull the cork when the ribs hit the grill and let it open up while everything gets going.



Manoir Gravoux Pentimento

Castillon sits just east of Saint-Émilion, and this Merlot-Cabernet Franc blend from vines planted in 1901 brings enough tannin and dark fruit to cut right through smoke and fatty ribs without getting lost in it. The fruit stays dark and earthy from first pour to last.



Andis Wines Painted Fields Zinfandel

These vines in the Sierra Foothills of California are over a century old, and that age shows...you'll get dark berry fruit with real acidity and texture, not the sweet, jammy version you might expect. Pulled pork with a tangy sauce is exactly right for this.



Cloudline Pinot Noir

From Domaine Drouhin's Oregon label, this Willamette Valley Pinot is lighter and brighter than the reds built for brisket...exactly what you want when the grill calls for burgers or sausage rather than something heavier. Juicy red fruit, silky tannins, and well under \$20.



Thorn-Clarke Shotfire Shiraz

Australian Shiraz has its own smokiness built right in...dark plum and black cherry with pepper and spice that echo the char on blackened chicken or fish. This wine from the Barossa Valley has the weight and structure for bold seasoning without overwhelming the food.



Mont Gravet Rosé

Dry, pale pink rosé from the Languedoc made entirely from Cinsault — the same grape behind Provence's best — aged briefly on its lees (spent yeast that adds texture and body) for more to offer than its pale color suggests. Grilled chicken or fish calls for exactly this.

